

Primo Range

Sous vide water baths for the home



Choice of four colours:



White



Cream



Red



Black

Primo range

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An excellent addition to any home kitchen, the Primo range of sous vide water baths offer users excellent temperature performance of $\pm 0.2^{\circ}\text{C}$ and a temperature range up to 95°C without the high price tag.

The Primo is easy to use and incorporates a number of in-built safety features including cool touch sides and a built in dry run sensor so the Primo automatically switches off should the water level in the sous vide drop too low.

Built in the United Kingdom using high quality materials, the Primo is available in both 5 and 10 litre options and comes with a 1 year full product guarantee as standard.

Overall dimensions (l x w x h):

5 litre 325mm x 200mm x 200mm

10 litre 325mm x 280mm x 258mm

Working area (l x w):

5 litre 131mm x 281mm

10 litre 300mm x 240mm

Heater power (kW):

5 litre 0.35kW

10 litre 0.8kW

Specification

- Accurate temperature control of $\pm 0.2^{\circ}\text{C}$ ($\pm 0.36^{\circ}\text{F}$), helping you deliver consistent results every time
- Temperature range up to 95°C (203°F)
- 1 year full product warranty as standard
- Provided with clear vision lid which doubles up as a tray
- High quality stainless steel tank
- Available in 5 and 10 litre options
- United Kingdom manufacture
- Built in run dry sensor to ensure safety
- Safe touch panels - cool whilst cooking

**Creative
Cuisine**
by Grant



Other products in the range

For the professional

- Vortice portable immersion circulator
- Pasto range water baths

For the home

- Uno sous vide controller
- Vuoto vacuum sealer
- Paiolo heated pot
- Compagno - Uno and Paiolo
- Compagno+ - Uno, Paiolo and Vuoto

About Grant Creative Cuisine

Introducing Grant Creative Cuisine, a complete line of high quality consumer and professional sous vide equipment including portable immersion circulators and water baths. Working with some of the world's leading chefs including Marcus Wareing, Angela Hartnett MBE and Ashley Palmer Watts, all Creative Cuisine products are manufactured in the United Kingdom.

With over 60 years experience in precision temperature control equipment, Grant has a worldwide reputation for the highest levels of quality, reliability, service and support.

Grant includes a range of tools, from the Uno sous vide controller and Primo range water baths for the at-home cook to the Pasto water baths and Vortice portable immersion circulator for the professional chef. All Grant products are offered with full product warranties and are the preferred choice of leading chefs around the world due to their quality, reliability and durability.

For further information:

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